

The Claims

What is claimed is:

5 1. A stable oil for incorporation in a food, nutritional, pharmaceutical or cosmetic product, and containing one or more long-chain polyunsaturated fatty acids obtainable from a biomass, in the form of triacylglycerols serving both as transfer medium for
10 the long-chain polyunsaturated fatty acids from the biomass and as carrier for the long-chain polyunsaturated fatty acids in the food, nutritional, pharmaceutical or cosmetic product and into which the long-chain polyunsaturated fatty acids are incorporated
15 such that at least 60% by weight of the long-chain polyunsaturated fatty acids present in the biomass are present in the oil but that less than 10% of phosphorus that is present in the biomass is present in the oil, so that the oil does not require purification prior to
20 use.

2. The stable oil according to Claim 1, in which the long-chain polyunsaturated fatty acid is arachidonic acid, dihomogammalinolenic acid, eicosapentaenoic acid or docosahexaenoic acid.
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3. The stable oil according to Claim 2, in which the long-chain polyunsaturated fatty acid is arachidonic acid.
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4. The stable oil according to Claim 2, in which the long-chain polyunsaturated fatty acid is docosahexaenoic acid.

35 5. The stable oil according to Claim 1, in which the carrier oil is high oleic acid sunflower oil (HOSFO), sunflower oil (SFO), soya bean oil, palm olein or a medium-chain triacylglycerol (MCT, containing

essentially triacylglycerols of saturated C₈-C₁₀ fatty acids).

6. The stable oil according to Claim 1, wherein
5 the stable oil contains no more than 10% by weight of LC-PUFAs.

7. A process for preparing a stable oil for incorporation into a composition of a food,
10 nutritional, pharmaceutical or cosmetic product, which comprises bringing a carrier oil into contact with a biomass obtained from the culture of a microorganism containing one or more long-chain polyunsaturated fatty acids, so as to transfer the long-chain polyunsaturated
15 fatty acid(s) in the form of triacylglycerols to the carrier and form a biomass residue, separating the oil containing the fatty acid(s) from the biomass residue, and then deodorizing the separated oil to obtain the stable oil without purification.
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8. The process according to Claim 7, which further comprises grinding the biomass prior to contact with the carrier oil to reduce particle size in order to break cell walls of the microorganisms and to thereby increase contact surface area between the carrier oil and the biomass.
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9. The process according to Claim 7, which further comprises contacting the biomass under high
30 pressure with the carrier oil, and separating the oil containing the long-chain polyunsaturated fatty acid from the biomass residue by pressing and filtration.

10. The process according to Claim 7, which further comprises grinding the biomass in the presence
35 of the carrier oil under gentle conditions, at a moderate temperature, and under an inert atmosphere.

11. The process according to Claim 7, which is carried out under a nitrogen atmosphere and in the presence of one or more tocopherols in an amount sufficient to protect the LC-PUFAs from oxidative
5 degradation.

12. The process according to Claim 7, wherein the deodorizing is achieved by molecular distillation or steam distillation, optionally assisted by vacuum.

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13. The process according to Claim 7, which further comprises a final filtration of the stable oil to remove fine biomass particles.

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14. The stable oil obtained by the process of Claim 7.

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15. A product containing a stable oil according to Claim 14, wherein the stable oil contains no more than 10% by weight of LC-PUFAs.

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16. The product of Claim 15 wherein the product is an infant foodstuff, a nutritional composition, a cosmetic composition in dry or emulsion form, or a foodstuff.

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17. A product containing a stable oil according to Claim 1, wherein the stable oil contains no more than 10% by weight of LC-PUFAs.

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18. The product of Claim 17 wherein the product is an infant foodstuff, a nutritional composition, a cosmetic composition in dry or emulsion form, or a foodstuff.

19. An animal feed containing the biomass residue obtained by the process according to Claim 7.